



REGENT'S | EVENTS



2024

Central London wedding venue

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Congratulations on your engagement! Thank you for considering Regent's Events to celebrate your special day.

Just a stone's throw from the bustle of central London, with acres of tranquil private grounds to explore, Regent's is a hidden gem where you can have the picture-perfect wedding of your dreams.

The glorious tranquillity of the surrounding Royal Park and our own fabulous grounds create a wonderfully romantic and intimate venue for your ceremony and reception.

Whether you want an intimate gathering for 50 friends and family, a large reception for 400 guests or anything in between, your dedicated Regent's wedding planner will help you realise your vision.





Suppliers

We know every detail of your wedding - from the colours and styling, to the cake and entertainment - must be perfect. We work with some of the most creative wedding specialists around, and are happy to team up with suppliers of your choice to ensure the seamless delivery of your special day.

Catering

Our highly esteemed catering team delivers more than impeccable service. Designing menus tailormade to you and your day, you'll be in the hands of extremely creative and professional chefs who are passionate about delectable cuisine.





Outdoor spaces

Regent's is a unique city venue, with vast, secluded outdoor space to hold your wedding ceremony, as well as your reception.

York Lawns

During the summer months, the lush York Lawns host an elegant, ivory-lined marquee with panoramic window walls and a clear canopy extension. Together, the gardens and the marquee create the perfect garden wedding in the heart of the city. Our standard marquee can accommodate up to 400 guests for a seated reception.

Secret Garden

Available exclusively for weddings, and nestled in the hidden depths of Regent's' grounds, is our Secret Garden. Established in 1904, the garden has matured into a truly magical setting that provides the perfect backdrop for photos and intimate receptions for up to 100 guests.





Tuke Common Room



Herringham Hall

Indoor spaces

We have several rooms indoors, each packed full of charm and character, that can be used for ceremonies and receptions from 20 to 100 guests.

Herringham Hall
Tuke Common Room
Knapp Gallery

Civil ceremonies

Tuke Common Room

Up to 100 guests
Grade II listed

Herringham Hall

Up to 120 guests
Vaulted ceilings

Westminster City Council will also hold ceremonies outside, subject to a couple of conditions. Please ask your wedding coordinator for more details.



Packages

Every wedding is unique, and we can create a bespoke package that fulfils your wishes. If you prefer to have everything wrapped up in a bow, we have created the following special packages. Each package includes:

- Use of the Secret Garden for photos
- Private menu tasting for two people
- Arrival drinks reception – one glass of sparkling wine or one mocktail per person
- Three canapés and three nibbles per person during reception
- Half a bottle of house wine per guest
- Toast drinks – one glass of sparkling wine or one mocktail per person
- Unlimited mineral water and juices with reception and meal
- Crisp white linen tablecloths and napkins
- Poseur tables and bar
- Table numbers and holders
- Stylish crockery, cutlery, glassware and the use of silver cake stand, table, cake knife and easel
- All waiting and bar staff
- Dedicated venue coordinator and first aid trained staff

Tulip Package

50-80 guests, from £140 incl. VAT per person

- Indoor space: Herringham Hall or Tuke Common Room
- Sound installation for a DJ and speeches
- A delicious two-course hot fork buffet

Bluebell Package

50-80 guests, from £160 incl. VAT per person

- Indoor space: Herringham Hall or Tuke Common Room
- Sound installation for a DJ and speeches
- A delicious three-course fine dining menu

Lavender Package

Minimum 100 guests, from £205.75 incl. VAT per person

- Exclusive use of the York Lawns – our private gardens within the Royal Park
- A stunning ivory marquee with a clear canopy extension
- Choose from a two-course hot fork buffet or a barbecue

Orchid Package

Minimum 100 guests, from £218 incl. VAT per person

- Exclusive use of the York Lawns – our private gardens within the Royal Park
- A stunning ivory marquee with a clear canopy extension
- Three-course fine dining menu



Dry hire

We offer dry hire weddings on the lawns, on Sundays and Mondays outside of term time through the summer months. The marquee offers an alternative during wet weather.

Our excellent caterers can create bespoke menus for you. If you have special religious dietary requirements, you may prefer to use an approved event caterer who can meet your needs.

Capacity

Seated – 400 guests

Standing – 600 guests

The dry hire package includes:

- Grounds hire access from 7am to 12pm for contractors for York Lawns
- Grounds hire for clients from 10am to 11pm
- 25m x 20m white marquee with 15m x 20m clear canopy extension

Audio

- Full PA system with integrated noise reduction system and infill speakers suitable for DJs or live bands (mixing desk required)

Lighting

- Pea string lighting in roof lining of marquee and canopy extension
- Modern chandelier lighting with spots gantry
- Programmable coloured uplighters in wall linings

Staff

- 1 security officer per 60 guests (minimum 3 guards)
- Dedicated event planner

Power

- 20 x 1 phase 13-amp sockets in marquee
- 10 x 1 phase sockets with the ability to power 10 x 3k ovens in back of house finishing area
- Power supply sufficient for all marquee and service kitchens requirements as above including 3 phase point

Facilities

- Access to interior toilets with dedicated toilet attendants
- Cloakroom coat rails and racking for up to 300 coats

Furniture

- 250 wooden outdoor chairs
- 35 wooden outdoor tables
- Rattan furniture x 50 covers
- 250 plain green banqueting chairs
- 40 x 150cm thermoplastic trestle tables
- 100 x 5-foot wooden trestle tables
- 15 x 150cm round tables
- 6 x 180cm round tables 400 dark green conference chairs

Catering

- 3 3x3m German-style wooden food stall huts
- Modular 5m x 5m bar with refrigeration and back bar
- Outdoor 3m wooden bar with lighting and back bar

Total cost £25,500 incl. VAT.

We will provide a separate set of conditions regarding access and movement on the lawns to clients and their caterers.

More furniture is available to hire on request.

Extra services

We can also provide extra services to enhance your wedding.
Please speak to your wedding coordinator for more details.

- Flower arrangements
- Gin bar
- Decoration
- Prosecco wall
- Live band music
- Doughnut wall
- DJ
- Photobooth
- Photographer
- Giant lawn games
- Entertainment
- Toastmasters
- Midnight snacks
- Onsite parking



After party

Due to noise restrictions within the Royal Parks, events on the lawns must end by 10:30pm, which is when our standard bar license also ends.

However, for those couples who would like to keep partying late into the night, we have a solution – an indoor bar equipped with dancefloor, DJ booth (with PA and lighting system) and a kitchen for midnight snacks.

- License extension after 10:30pm: £500 + VAT (minimum bar spend of £500)
- Bedford's Bar & Kitchen daytime hire: £1,500 + VAT per day





Sample menus

We provide a variety of menus to suit all celebrations – from formal seated dinners or stand-up receptions with grazing tables and a theatre, to a simple canapé reception to complement a ceremony.

The following menus are examples of what our chefs can deliver. However, our chefs are open to creating a bespoke menu to suit your needs. All dietary needs can be catered for.

Please note that all prices are inclusive of VAT.



Hot fork buffet

Select 1 meat, fish, vegetarian & one dessert
£41.95 per person

Our chefs will present you with a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option using seasonal favourites where possible. The buffet is also served with 2 seasonal chef's choice sides/salads, artisan breads and salad dressings.

Vegetarian

Apricot harissa glazed aubergine, cracked freekeh, tahini and coconut dressing, (ve)

Silken tofu, crispy fried shallot, coriander and chilli 'beyond meat' mince, mapu tofu (ve)

Smoked cauliflower and sundried tomato risotto

Meat

Asian spiced Old Spot pork belly, kimchi greens, sweet soy glaze

Butternut squash and potato gnocchi, Cobble Lane Nduja, parsley oil

Cornfed chicken croquette, creamed leeks, white wine reduction and chive

Fish

Roasted hake, tomatoes, samphire, wild rocket

Grilled mackerel, new potatoes, sauce gribiche, fried capers

Cajun roasted salmon, savoy cabbage, parmantier potatoes, lime crème fraîche

Hot sides

Tender stem, peas and mangetout medley

Rosemary and garlic roasted new potatoes

Heritage roasted carrots, parsley and spring onions

Desserts

Cornish salted dark Chocolate brownie

British apple and almond tart, vanilla diplomat

Tonka bean panna cotta, coffee, white chocolate

Amalfi lemon drizzle Choux bun, raspberries



Classic BBQ Menu

Meat selection – (100 portions minimum).

Chargrilled lean Dexter beef brisket burger served in a brioche style bun or crusty roll with burger garnish

Classic Cumberland sausage in a baguette with caramelised onion and a thick cheesy sauce

Hertfordshire chicken thigh with a choice of freshly made marinades

Marinated free range chicken wings, Hickory smoked BBQ or Buffalo glaze

Traditional Jerk chicken leg with sweet chilli style glaze

Jerk belly of pork strips with BBQ style glaze

Choose your rub:

Lemon zest, honey and thyme

Dry rub spicy peri peri

Hickory BBQ glaze

Harissa and lime

Vegan/vegetarian selection

Spinach, herb and chickpea burger served in brioche bun with a choice of cheddar or vegan cheese, lettuce and tomato (v/vg)

Gluten free mint and beetroot vegan burger in a crusty roll with a choice of cheddar or vegan cheese, lettuce and tomato

Plant based Cumberland hot dog in a baguette with caramelised onions and a plant based cheese sauce (ve)

Select 3 mains, 2 salads/sides and 1 dessert

Other BBQ menus are available in our Outdoor Events brochure: £46.20 per person.

Sides - All sides are vegetarian but can be made vegan if requested.

Classic potato salad with chopped garden herbs and mayonnaise (v)

Pasta salad with spinach oil, black olives and sunblasted tomatoes (ve)

Classic slaw or Asian-style slaw with chill and coriander (v)

Regent's summer salad with mixed leaves, grated root vegetables, tomato, cucumber, spring onion and garden herbs with mixed grains (vg)

Charred, buttered corn on the cob (v)

Chilli spiced potato and sweet potato wedges (v)

Deserts - All desserts are vegetarian.

Summer fruit pavlova

A trio of gooey chocolate brownie flavours (vg option)

Selection of flavoured, freshly prepared profiteroles

Mini Victoria sponge cake

Cost for additional items:

Extra Mains £9.50

Sides for £4.50

Desserts for £5.00



3-course fine dining

Select 1 starter, 1 main and 1 dessert for all guests for all your guests
3 courses with coffee & petit fours: £83.40 per person

Starters

English pea velouté, lovage, mint granita (v)

Heritage tomato, avocado, mozzarella, basil cress & ciabatta crouton (v)

Portwood asparagus, St Ewe's egg, citrus crème fraîche (v)

Smoked Cornish mackerel rilette, horseradish, watercress, seeded sour dough

Suffolk pig cheek terrine, piccalilli, onion ketchup, endive.

Mains

Fava bean risotto, Old Winchester, pickled baby vegetables, tendrill salad (v)

Scottish salmon, potato purée, young leeks, pickled shallot, samphire, butter sauce

Herefordshire beef wellington, mash, girolles, summer vegetables, Maderia jus

Roast free range chicken, sweet potato gnocchi, kumquat chutney, sumac and honey glaze

Herb-crusted rack of lamb, rosemary polenta, baby spinach, lamb jus

Desserts

Lemon verbena panna cotta, berry compote, mint (vg/gf)

Alphonso mango cheesecake, exotic fruits, tarragon, coconut sorbet

British strawberry Eton mess, elderflower syrup

White peach and almond galette, lavender London honey

Dark chocolate tart, raspberry, basil

Selection of English cheese and biscuits (supplement £5.50pp)



Canapés

If you wish to have some food for the reception before the main meal, we offer a choice of 4, 6 or 8 canapés per person service.

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. To create a bespoke menu, please advise your co-ordinator. Vegan options are also available.

Below are some examples of our options:

4 canapés per person - £21.55

6 canapés per person - £29.95

8 canapés per person - £35.95

Meat

Aged Herefordshire fillet of beef, pickled red onion, brioche and hollandaise (h)

Jerk chicken, rice and peas arancini, lime yoghurt (h)

Smoked Gressingham duck, rhubarb, pickled carrots (c)

Pressed Norfolk ham hock, smoked apple purée (c)

Shawarma Romney Marsh lamb, coriander relish (h)

Fish

Curried Cornish crab blini, fennel, mango

Forman's London cure salmon, rye crouton, crème fraîche and dill (c)

Breaded 'fish n chips', tartar sauce, lemon (h)

Cured sea bass, wasabi mayo, cucumber, crispy seaweed (c)

Coley bon bon, sweet chilli hollandaise (h)

Vegetarian

Spiced tofu rice roll, gochujang and miso emulsion (vg) (c)

Crispy corn tikka, kasundi tomato relish (vg) (h)

Ciabatta avocado olive and torn mozzarella, basil pesto (v) (c)

Roasted red pepper arancini with cream cheese and spinach (h)

Desserts

Pimm's and lemonade pâte de fruits

Almond & brown butter madeleines, green cardamom Chantilly

Scottish raspberry, dark chocolate and pistachio choux buns

Selection of macarons



Bowl food

More substantial than canapés.
Please select 6 items at £34.20 per person.

Fish

Hot smoked salmon and quail's egg niçoise salad (c)

Roast bream, fennel & tamarind, fresh green chutney (c)

Seared market fish with smoked mash, summer greens, chive cream sauce (h)

Lebanese spiced coley, spinach, mussels, giant couscous, tomato and apricot sauce (h)

Meat

Free range chicken, St Ewe's egg, baby gem, crouton, Old Winchester, caesar dressing (c)

Herefordshire short rib, kale, creamed mash and jus (h)

Cannon of new season lamb, peas purée, lemon thyme Pommes Anna and olive jus (h)

Pressed belly of slow cooked pork with smoked apple & crispy skin air bag (h)

Hot fish

Dexter beef shin croquette, carrot puree, smoked mash, rich madeira sauce

Slow cooked pressed belly of pork, roast jersey potato, sour apple puree

Guinea fowl, cauliflower textures, root veg hash

Pressed ham hock terrine, garden pea and new potato salad smoked chicken, fine beans salad, tarragon mayonnaise

Vegetarian

Heritage tomato, torn basil, buffalo mozzarella and pesto ciabatta croute (v) (c)

Spiced squash and broccoli salad, dukkah and coconut yoghurt (vg) (c)

Wild mushroom and truffle risotto with parmesan shard (v) (h)

Shiitake mushroom and glass noodle salad with soy and sesame (vg) (c)

Desserts

Classic sticky toffee pudding with creamy butterscotch sauce

Mango and passionfruit cheesecake

Strawberry and basil Pannacotta, almond stressel crumble, warm pineapple tatin with clotted cream



After party menu

Late night nibbles? Select a few of our finger food items from the after party menu.

Mini stone baked pizzas: choice of meat, fish or vegetarian

Mini sliders: buttermilk chicken, lean minced beef or vegan mixed bean with a variety of sauces and toppings

Fish finger sandwich with tartare sauce in a crusty roll

Mini pie selection: a choice of pulled chicken, slow cooked beef cheek or vegan pies with mash topping & liquor

Fish and chips: prawn or haddock battered in beer with pea puree and triple cooked chips

Mini kebabs: pulled lamb, marinated chicken thighs or falafels in charred wraps with salad and sauces

Chilli bar: a selection of meat & vegetarian chillis with scented rice, sour cream, guacamole & salsa

A selection of classic curries, slow cooked beef or chicken with basmati rice & naan bread

Mini selection of BBQ meats in a wrap or roll with slaw & sauces

Fritto Misto: choose from filo prawns, calamari, stuffed vegetable parcels & meat samosas with dips

Mini Scottish beef 5oz patty in a brioche bun with smoked Applewood cheese & tomato relish

Mini fish & chips with mushy peas & lemon mayonnaise (vegetarian battered tempeh and vegan mayo option)

Freshly made mini sourdough pizzas with fresh basil & buffalo mozzarella (vegan cheese option)

BBQ pulled Norfolk pork shoulder is a freshly toasted bap smoked apple puree (vegan pulled jackfruit option)

Additional items

Cheese platter selection of British and French cheeses, homemade chutneys, biscuits & artisan breads at £9.95 per person

Smoked bacon baps with choice of chutneys & freshly made ketchups at £5.95 per person

Buttermilk 5oz chicken thigh with Cajun mayo, baby gem lettuce (vegetarian field mushroom option) at £7.20 per person

Treat your evening guests with a selection of the below

Choice of 3 at £16.75 per person

Choice of 5 at £23.95 per person

Grazing boards

All options served with artisan breads.

The Garden- £12.95pp, all options are vegetarian.

Marinated bocconcini, balsamic semi dried tomatoes

Heritage beetroot falafel, carrot and coriander hummus, dukkha, sour cherry molasse

Chermoula roasted tender stem broccoli, smoked almonds, Thai basil

Black Nocellara olives, seeded flat bread
Served with smoked capias pepper sauce

The Borough - £14.95pp

Selection of Cobble lane cured and smoked charcuterie
Bresaola, wild rocket pesto, biquinho pepper, pecorino
Islington saucisson, shaved pickled fennel, artichoke, watercress

Smoked duck, apricot and pistachio sausage rolls, burnt onion ketchup

Served with celeriac remoulade, cornichons, balsamic pickled onions, and homemade chutneys



Drinks list

House spirits

25ml with 175ml mixer £5.40

Smirnoff Vodka

Gordon's Gin

Bell's Whisky

Jack Daniel's Whiskey

Bacardi Rum

Premium spirits 25ml with
175ml mixer available for £5.95

Bottled beers

Peroni 330ml £5.40

Kopperberg 500ml £5.40

Budweiser 330ml £4.20

Cornish Cider 500ml £5.40

Beck's Beer 275ml £4.20

Cocktails

Sex On The Beach £10.20

Whiskey Sour £10.20

Long Island Iced Tea £10.20

Margarita £10.20

Cuba Libre £10.20

Mocktails

Virgin Mojito £6.60

Peach Bellini £6.60

Shirley Temple £6.60

Cranberry Cutie £6.60

Herb Garden Seltzer £6.60

Jugs

Jug of Pimm's No.1 Cup £32.50

Jug of Sangria £24.00

Jug of Gin & Elderflower Tonic £24.00

Soft drinks

Homemade pink or cloudy
lemonade £3.30

Juice per litre (orange, apple,
cranberry, tropical) £7.20

Hydration juice per litre jug
(lemonade, apple, cranberry) £4.75

Pepsi, Pepsi Max, Tango,
R. White's 500ml £2.80

Mineral Water per 1.5 litre £3.50



Wine list

House wines

White

El Narratore Pinot Grigio, Veneto Italy 2021 £19.50

Red

Coreto Tinto, Lisboa Portugal 2021 £19.50

Rosé

La Source Reserve Rosé, Pays d'Oc, France 2022 £19.50

Sparkling wine

Vino Vispo Frizzante, Veneto, Italy NV £23.50

Cordon Negro Freixenet, Brut, Spain NV £25.00

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV £26.50

Three Choirs 'Classic Cuvée', Gloucestershire, England NV £41.50

Champagne

Dericbourg, Cuvée de Réserve Brut, France NV £45.00

Pol Roger White Foil £75.00

Rosé wine

Pinot Grigio Blush Rosé, DOC delle Venezie, Italy 2020 £21.00

Three Choirs Rosé, Gloucestershire, England 2021 £32.50

Provence Rosé Essenciel Château Paradis France 2022 £35.50

Red wine

Punto Alto Malbec, Mendoza, Argentina 2022 £22.50

Potager du Sud, Malbec, France 2021 £23.50

Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France 2020 £24.50

Flor de Penalva Reserva Tinto Dao, Portugal 2021 £25.50

El Buzo Pinot Noir, Valle Central, Chile 2021 ABV £26.50

Barbera d'Asti (Vite Colte) Italy 2021 £29.50

Three Choirs Ravens Hill Red, Gloucestershire, England NV £32.00

Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020 £33.50

Bodegas Tarón Reserva Rioja Alta, Spain 2016 £35.00

White wine

Los Caminos Chardonnay, Chile 2022 £22.50

Frunza Pinot Grigio, Romania 2022 £22.50

Clef d'Argent Sauvignon Blanc, Côtes de Gascogne, France £23.00

Rhanleigh Chardonnay, Robertson South Africa 2021, £25.50

Vinho Verde Loureiro, AB Valley Wines, Minho Portugal 2022 £27.50

Black Cottage Sauvignon Blanc, Marlborough, New Zealand 2020 £28.50

Albarino, Condes De Albarei, Rias Baixas, Galicia Spain 2022 £31.50

Three Choirs White, Gloucestershire, England 2021 £32.50

Gavi Di Gavi 'Ca da Bosio' Vite Colte, Piedmont Italy 2022 £34.50



Contact us

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We'd love to hear from you!

conferences@regents.ac.uk
+44 (0) 20 7487 7540
Regent's University London
Inner Circle, Regent's Park, NW1 4NS

